

DINNERLY



Sticky Caramel Pork Meatballs

with Green Beans & Jasmine Rice



ca. 20min



2 Servings

A sticky caramel sauce tastes good on just about anything! So of course it's slamming when used as a sauce for savory ground pork. The pork, string beans, and gooey caramel sauce are served over rice and with a side of savory chili sauce for those that like a little extra kick. We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- 1 oz fresh ginger
- ½ lb pkg green beans
- 10 oz pkg ground pork
- 2 pkts Sriracha
- 3 oz stir-fry sauce ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- ¼ cup sugar
- apple cider vinegar (or white wine vinegar)
- garlic

TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet

ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 20g, Carbs 104g, Protein 36g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

While **rice** cooks, finely chop **1 tablespoon ginger** and **1 teaspoon garlic**. Combine on cutting board and chop together until very fine.

Trim **green beans**.



3. Prep pork & cook beans

In a medium bowl, combine **pork**, **chopped ginger and garlic**, and **½ teaspoon salt**. Shape into **12 (1-inch) meatballs**.

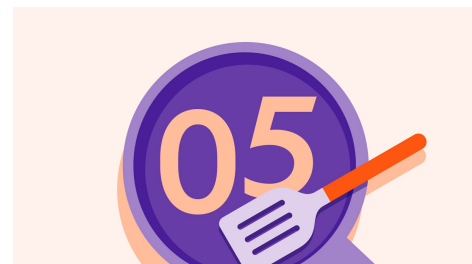
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **green beans** and cook until browned in spots and crisp-tender, 5–6 minutes. Transfer to a plate.



4. Cook pork & start sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork**; cook until browned and crisp all over, 5–6 minutes. Transfer to plate with **green beans**. Pour off any fat from skillet.

Add **¼ cup sugar** and **2 tablespoons water** to skillet; cook, without stirring, over medium heat until melted. Simmer, swirling pan, until **caramel** is honey-colored, 3–4 minutes (watch closely).



5. Finish & serve

To same skillet, add **stir-fry sauce**, **1 packet sriracha** (or less depending on heat preference), and **1½ teaspoons vinegar**, swirling to combine. Return **pork and green beans** to skillet; cook until **sauce** is thickened and coats pork, 2–3 minutes. Fluff **rice**.

Serve **rice** topped with **caramel pork meatballs and green beans**. Drizzle with **remaining sriracha**, if desired. Enjoy!



6. Make it ahead!

Mix the garlic, ginger, and pork ahead of time and form into meatballs. Keep them in an airtight container in the fridge until you're ready to cook. You can also trim the green beans ahead.